

The Democrat

ADVERTISING AGENCY
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WOODLAND, YOLO COUNTY, CALIFORNIA: THURSDAY, APRIL 4, 1878.

NO. 21.

The Yolo Democrat

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W. M. SAUNDERS,
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Each subsequent insertion, 10c
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Star notices in the local department, ten cents a line for the first day, and one cent a line for each subsequent day.
All transient advertisements must be paid for in advance.

Forty Acres of Land

FOR SALE

ADJOINING THE TOWN OF WOODLAND.

The very desirable tract of land, containing forty acres, situated west of Ruppel's corner on the south side of Main street, known as "THE PATRICK CASEY PLACE," is now offered for sale, the owner having taken up his residence in another county. This is a splendid chance for investment.
As Woodland is the county seat and is growing steadily in size and importance, this site affords the advantages of a town without having to bear the taxation that land within the incorporation. The land is of the best quality, and is a water-ditch runs along the south side of it, can easily be irrigated.
For particulars, address PATRICK CASEY, Williams, Colusa County, or inquire at this office.

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WOODLAND, YOLO CO., CAL.
THURSDAY, APRIL 4, 1878.

To Bary Jade.

The hood is beaming brightly, love;
The stars are shining too;
What a glorious evening,
Add thick, love, of you.
You add, oh! you add, oh!
By darling, how I love you!
(Oh, what a fearful cold I've got,
Oh-kiss-me! Oh-kiss-me!)
To sitting in the arbor, love,
Where you sat by the side,
When that early, autumnal light,
You said you'd be by me.
Oh! for the love that was there,
Add thick, love, of you.
Bart, do we have a happy apart-
(Oh-kiss-me! Oh-kiss-me!)
This charming evening brings to mind
The time when first we met;
It seems but only yesterday;
I think I see you yet;
Oh! tell me, ah! I still you own?
By hopes—oh! do not dash them!
(God send by cold, 'tis getting worse—
Oh-kiss-me! Oh-kiss-me!)
Good-by, by darling, Bary Jade!
The bright light is dear;
Add it to the love,
For to be together here,
The happy days are falling fast;
A good good night I wish you.
(Oh-kiss-me! Oh-kiss-me!)
—Lillian Yarnall Strauss.

The Gold Robber.

It was on a November evening that we all sat round a cheerful fire at dinner. Uncle John, who had come home from Australia a week before, was giving us various bits of information about the climate, people, etc., in that favored country. He passed for a while, so I asked him, "Could you tell us a story of your adventures, or something that happened to you, uncle?"

"Well," he answered, "I've had so many adventures, small and great, that it's hard to pick out one; but suppose I tell you the first that happened to me, and that will satisfy you."

"We all declared we should be delighted to hear it, so, giving the fire a poke, and all of us drawing near the blaze, he began the following:

"You know where I first went to Australia, there was a great excitement about the gold that was being found in several places; and, like a great number of people, I was seized with gold mania, and went to the diggings. You all know, that I was not a very successful digger, but I had a little more than I needed, and I was going to tell you what befell me one night, about a fortnight after my arrival at the diggings.

"I was alone, Tom, who was with me, was up the country for a couple of days, and I was left alone. I was a school-teacher, and I had found in that remote region; so I found myself on this particular night the sole occupant of our hut. I had retired to my hammock, and I was fast asleep, but I could not go to sleep, but I was tossing about for a long time. At last I opened my eyes wide, with the conviction that sleep was not within my grasp for that night; and I began looking round the hut at such odd hours as I could get. The fire made clear enough to be seen. I looked round, a dark object in one corner arrested my attention; it was a corner not lighted by fire, so that I took some moments to make out what it was; but at last I came to the pleasant conclusion that there was some one else in the hut besides myself.

"Now this was a particularly inconvenient thing, to say the least of it; for I knew nobody personally who lived out there; but I knew very well that a general rule, and men who were a lot of ruffians, a great many of them convicts, and men who had to fly from their countries for various reasons best known to themselves; so you may perhaps form a slight idea of my feelings. I knew it was not my brother, for he would not be back for two days; besides, why should he come in so silently, and stand there so mysteriously. But what puzzled me most was how he came in so silently, and I had most carefully fastened the door before retiring to rest. I thought my eyes might be deceived, but on looking more intently on the dark object, I distinctly saw the outline of a pair of shoulders and an arm, but it was impossible to see the head or feet, as the shade was so heavy in the corner.

"Now, in this very corner we had a chest, in which we brought various clothes and other necessities, and in which we meant to put away our things. I said, 'I mean, because we had not got any up to the present time; so I, of course, concluded that my visitor was examining this chest with a view of robbery, and I thought the best thing I could do was to be to remain quiet for the present; but I spoiled my plan by turning on my side so as to watch the robber better, and in doing so I made what seemed to me a great deal of noise. I now thought there was no use in concealing my presence, and I reached for a revolver, which I always kept under my head at night, I called out, 'Come forward at once and show yourself, or I'll blow your brains out.'

"I made as much noise as I could in reaching the revolver, so as to give my threat more weight; but the gentleman in the corner seemed to take no notice, for he remained perfectly quiet. I was undecided what to do till the thought struck me that the robber might at that moment be meditating shooting me from where he was, and this thought made my blood run cold, for I thought of the friends and relations I had left at home, and of the state they would be in when they heard I had been shot in Australia. I again called out, 'Whoever you are, I'll give you but one chance; I'll count three, and if at the third word you don't come forward, I'll fire.'

"I told you I could not see the man's head, so I aimed at where I thought it ought to be, and counted slowly, 'One, two, three!'

"At the word 'three' I fired four shots in quick succession, for I thought that in the almost total darkness my aim might not be very good; but they seemed to have taken effect, for when the smoke cleared away, I looked in vain for my midnight visitor. I could not summon courage to get up and look for his body; not that I was actually afraid, but I had a horrible feeling of having shot a human being's blood, which I had never done before, and I firmly believe I never almost rather have been shot by the robber than have the fearful thought on my mind that I had killed him."

"Never did I spend such a night. I could not get rid of the one thought of

having deprived a fellow creature of life, especially while he was in the act of robbing, and perhaps intending murder; but more horrible than all was the idea that I might possibly have been the means of sending him to a fearful eternity. In vain I tried to persuade myself that it was to save my own life I had done it; this seemed to me a poor excuse. However, I fell into a disturbed sleep, which lasted till morning; but the moment I awoke the dreadful night recurred to my mind, although I felt rather more calm. I thought I had had a horrible dream, but on examining my revolver I found four chambers discharged. I rose and looked about the room, but in vain I sought the body of the intruder. This, however, relieved me greatly, as I thought he could not have been killed, but only wounded, and had escaped out of the hut while I was asleep; but on going to the door I was more perplexed than ever, for the door had evidently not been opened, as it was securely fastened on the inside.

"That day I could not bear to do anything but sit at my fire, and think over my adventure, and try to solve the mystery for myself. I concluded that the intruder was not a thief, but a man of some importance; but I could come to no satisfactory conclusion with regard to it.

"The next day my brother came back, but I thought it better not to say anything about my visitor to him—at all events not until I found out who or what the intruder was."

"That evening I returned to the hut after my day's work. I had found my first nugget, which, however, was a very small one, and was entering the door, when I saw my brother sitting on a stool, with a coat across his knees, which seemed to perplex him very much. When he saw me he called me, and asked me if I could account for two holes which were in the back of the coat he was wearing. Of course I knew nothing about them. He said he had left the coat hanging in the corner, and had just found it down behind the chest, and with those two holes, which he thought very like pistol shots, through the back of the coat.

"The explanation flashed across my mind immediately: my midnight robber was nothing else than my brother's coat hanging on the wall! On examining it further I found the loop by which it hung was cut, evidently by one of the shots, and this accounted for its falling.

"I need scarcely say what laughter it caused when I told my brother this; but, small adventure as it seems, I shall never forget my night with the gold robber."

P. V. O.

Glimpses of Lincoln.

So much has been written about Lincoln's private life and personal habits, that it seems unnecessary now to add more than a word. He was simple in all his tastes; liked old songs and old poetry. He was always neatly, but not finically dressed. He disliked gloves, and once I saw him with a pair of gloves, and he told him I had cut seven or eight pairs of gloves from an overcoat pocket, where they had accumulated after having been furnished him by Mrs. Lincoln. Usually, he drank tea and coffee at the table, but he preferred milk, or cold water. Wine was never on the table at the White House except when visitors, other than familiar friends, were present. The President's glass was always filled, and he usually touched it to his lips. Sometimes he drank a few swallows, but never a glass, probably. He was cordial and affable, and his simple-hearted manner made a strong impression upon those who met him for the first time. I have known impressionable women, touched by his face and his gentle bearing, to go away in tears. Once I found him sitting in his chair so collapsed and weary that he did not look up or speak when I addressed him. He put out his hand, mechanically, as if to shake hands, when I told him I had cut seven or eight pairs of gloves from a man down South. It afterward came out that "the man down South" was Sherman. Once, when a visitor used profane language in his presence, he rose and said, "I thought Senator C. had not a gentlemanly way of speaking. There is the door, and I wish you good night." At another time, a delegation from a distant State waited on him with a written protest against certain appointments. The paper contained some reflections upon the character of Senator Baker, Lincoln's old and beloved friend. With great dignity, the President said, "This is my paper which you have given me." Assured that it was he, he said, "I do not wish to be pleased by you, Mr. President." Lincoln stooped to the fire-place behind him, laid it on the burning coals, turned and said, "Good day, gentlemen." —Noah Brooks, in *Saturday Review*.

COURTEOUS CONSIDERATION.—A rare exhibition of courteous consideration for others occurred not long since at one of Heller's entertainments in this city. Two ladies entered, and were shown to the reserved seats in the center of a row of chairs. In a few minutes one said to the other—the conversation was overheard by a gentleman who reported it to the writer—"Our carriage is ordered at ten o'clock, and the entertainment will not be over for some time after that hour. If we leave at ten, we shall disturb every one in the room. Let us take two chairs at the end of a row further back."

"They left their seats, among the most eligible in the house, and retired to the reserved seats further back. Of course the action attracted the attention of the usher, who, learning the reason of their removal, gave them two seats nearer the front. As the ladies were quietly retired, alike considerate of the comfort of the audience and the coachman."

Such courtesy in public places is not so common, but that attention may be properly called to this delicate act. The two ladies deserve the appellation of high-bred.

A TEACHER having forgotten to take with her an article she wanted, sent one of her scholars to ask her mother for the catalogue. She repeated the word, and, fearing that he might forget it, she explained that it was a list of books. Johnny went promptly on the errand, and told the mother that "Miss Johnson sent the cat-an-dog." "The what?" "The cat-an-dog," emphatically. "You are a real good boy," said the mother, approvingly, "to come with the errand, but we haven't a cat or dog in the world. Johnny looked blank and asked her mother what she meant. "Twice the word of books," "Oh!" And he got the catalogue.

The Newspaper.

Of all classes agriculturists should appreciate a good newspaper. Living a retired life—deprived of and isolated from the society of the learned and cultured, spending most of their time on the farm, they must look to their "paper" as a schoolmaster or educator for the special as well as the general needs of the day. How all-important then that their "paper" should be wisely chosen. One that shall not only give the important political and national news of the day, but also contain a fresh lesson for every member of the household. It is wisely said that a man can not read the Bible attentively and honestly without becoming wiser and better; on the other hand a man can not peruse a bad book without becoming contaminated. Can a man handle charcoal without soiling or crocking his fingers? Therefore the importance and responsibility is apparent to every head of the family. Heaven consigns no higher obligation upon the parent than to morally and intellectually school his children. And they, in turn, should be "educated" and molded by the literature and parental example and influence with which they are surrounded. Then let it be "pure" white as a lily and fragrant as the rose.

Heaven requires without exception that every parent should bring up his children in the way they should go, and if ever this was a duty and a command it is not now—when men in high position are falling upon every hand! No tragedy that Shakespeare ever wrote bears any comparison to the tragedies that are taking place among us continually. There are no such strange occurrences described in fiction as those which are witnessed in actual life. Men are hastening on destruction, are overtaken by all forms of evil, and the air is murky with wickedness. Is no one to be alarmed? Is no one to raise a voice of warning? Is no one to pray for the imperfect? Is no one to rescue those who are hastening on destruction? One could wish that we might resort to the habits, fundamental principles and virtue of our Puritan ancestors. When virtue was rewarded and crime was punished. —Rural Home.

A Distressed Chinaman.

A late New York paper gives another specimen of the droll "accidents" always happening to careless people in the neighborhood of cages monkeys.

"A large New York paper gives another specimen of the droll 'accidents' always happening to careless people in the neighborhood of cages monkeys. The 'graff' pen in the Aquarium are posted various notices to the ladies, warning them not to approach too near, lest the animals seize their bonnets; yet the attendants say that it frequently occurs that some lady discomposes her bonnet, and her millinery suffers damages. Yesterday, however, those in the Aquarium were startled by a sudden crash of broken china from the monkeys' room, and, hastening thither, were greeted with a remarkable sight."

"The noise, or so much of it as did not consist of the clattering of the animals, came from the mouth of an almond-eyed Chinese gentleman, in a blue blouse and black trousers. He stood with his back to the cage in which the largest monkey was kept, and with both hands to his head, was struggling to tear himself away. He was firmly held, however, by the pig-tail, which, firmly attached by nature to the back of his head by one end, was almost as firmly grasped by the other by as many monkeys as could get their hands on it."

"The one at the tip and nibbled complacently at the new bow of ribbon that secured the hair, and the others were blaspheming vigorously in their native tongue. Competent authorities declare that it is impossible to stifle in the Chinese language. The gentleman who was striving to gain his freedom seemed to realize this, by the expression of his face. He did the best he could, however, with the imperfect language he did know. As he spoke, the monkeys began to howl, and the attendants opened the cage door, and one entering, beat off the monkeys and rescued the gentleman. He shook his fist vindictively at the cage, and hurried away without leaving his card, while the others, who were allowed to remain until well cooked. The liquor of their strained off, the contents of the shells extracted with a suitable instrument, and chopped into small bits, was then sent to the kitchen, and the shells were then crammed with this forcement, broiled lightly in butter, garnished with parsley, and served up with the sauce prepared from the shells which had been sent to the kitchen. The French first acquired their appreciation of these delicate mollusks from the Germans, who introduced the custom of eating them into the east. In preparing them for the table they are first well washed, and then thrown into boiling water, and then where they are allowed to remain until well cooked. 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